

LISTING OF THE CLAIMS

1. (Previously presented) A composition comprising an isomerized conjugated linoleic acid moiety, said composition containing less than 100 parts per million total of volatile organic compounds, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental furan, octanol and combinations thereof.
2. (Original) The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a free fatty acid.
3. (Original) The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is an alkyl ester.
4. (Original) The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a triacylglyceride.
5. (Original) The composition of claim 1, wherein said composition further comprises a metal oxidant chelator.
6. Canceled.
7. (Previously presented) The composition of claim 1, wherein said composition contains less than 50 parts per million total of said volatile organic compounds.
8. (Previously presented) The composition of claim 1, wherein said composition contains less than 10 parts per million total of said volatile organic compounds.
9. (Previously presented) The composition of claim 1, wherein said composition contains less than 5 parts per million total of said volatile organic compounds.
10. (Previously presented) A food product comprising an isomerized conjugated linoleic acid moiety and an metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental

furan, octanol and combinations thereof.

11. (Original) The food product of claim 10, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

12. (Previously presented) The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of said volatile organic compounds.

13. (Previously presented) The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of said volatile organic compounds.

14. (Previously presented) The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of said volatile organic compounds.

15. (Previously presented) A food supplement comprising a isomerized conjugated linoleic acid moiety and an metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental furan, octanol and combinations thereof.

16. (Original) The food supplement of claim 15, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

17. (Previously presented) The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of said volatile organic compounds.

18. (Previously presented) The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of said volatile organic compounds.

19. (Previously presented) The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of said volatile organic compounds.

20-23. Canceled.

24. (Previously presented) A food product comprising a conjugated linoleic acid moiety and a metal oxidant chelator, wherein said conjugated linoleic acid moiety contains less than 100 ppm volatile organic compounds.

25. (Previously presented) The food product of Claim 24, wherein said metal oxidant chelator is selected from lecithin and ascorbic acid.

26. (Previously presented) The food product of Claim 24, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental furan, octanol and combinations thereof.

27. (Previously presented) The food product of Claim 24, wherein said conjugated linoleic acid moiety contains less than 5 ppm of said volatile organic compounds.

28. (Original) The food product of Claim 24, wherein said conjugated linoleic acid moiety is an ester of conjugated linoleic acid.

29. (Original) The food product of Claim 24, wherein said conjugated linoleic acid moiety is a triglyceride containing conjugated linoleic acid.

30. (Original) The food product of Claim 24, wherein said conjugated linoleic acid moiety is a free fatty acid.

31. (Previously presented) A food product comprising an isomerized conjugated linoleic acid moiety, said conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said food product is not affected, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-

pental furan, octanol and combinations thereof.

32. (Original) The food product of Claim 31, wherein said conjugated linoleic acid moiety is an alkyl ester.

33. (Original) The food product of Claim 31, wherein said conjugated linoleic acid moiety is a free fatty acid.

34. (Original) The food product of Claim 31, wherein said conjugated linoleic acid moiety is a triglyceride.

35. (Previously presented) A composition comprising an isomerized conjugated linoleic acid moiety, said conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said composition is not affected, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental furan, octanol and combinations thereof, further wherein said conjugated linoleic acid moiety is an alkyl ester.

36. Canceled.

37. (Original) The composition of Claim 35, wherein said conjugated linoleic acid moiety is a free fatty acid.

38. (Original) The composition of Claim 35, wherein said conjugated linoleic acid moiety is a triglyceride.

39. (Previously presented) A conjugated linoleic acid composition stabilized for storage comprising an isomerized conjugated linoleic acid moiety, said composition containing less than 100 parts per million total of volatile organic compounds after storage, wherein said volatile organic compounds are selected from the group consisting of pentane, hexane, heptane, 2-butenal, ethanol, 3-methyl butanal, 4-methyl pentanone, hexanal, heptanal, 2-pental furan, octanol and combinations thereof.

40. (New) A composition comprising at least eighty percent of a conjugated linoleic